

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

|                  |   |   |                                       |
|------------------|---|---|---------------------------------------|
| Appln No.:       | 10/723,257  | ) | <b>Confirmation No. 6066</b>          |
| Filed:           | November 26, 2003                                     | ) |                                       |
| Applicants:      | Benjamin E. DIAS et al.                               | ) | This document is being electronically |
| Title:           | CHEESE FLAVORING SYSTEMS<br>PREPARED WITH BACTEROCINS | ) | filed on March 7, 2008, using the     |
| Art Unit:        | 1761  | ) | USPTO's EFS-Web.                      |
| Examiner:        | Leslie A. Wong  | ) |                                       |
| Attorney Docket: | 67611/1410  | ) |                                       |
| Customer No.:    | 48940   | ) |                                       |

COMMISSIONER FOR PATENTS  
P.O. Box 1450  
Alexandria VA 22313-1450

**RESPONSE**

Dear Sir:

This Response is being filed concurrently with a Request for Continuing Examination (RCE) application in the above-identified application. Applicants hereby petition under 37 C.F.R. §1.136(a) for a three-month extension of time in the above-identified application, up to and including March 7, 2008, to make this reply timely. This Response also addresses the issues raised in the final Office Action mailed on September 7, 2007.

Applicants also wish to thank the Examiner for the personal interview granted to the undersigned on February 21, 2008. At that interview, the so-called "optional nature" of the bacteriocins in the independent claims was discussed. For each of the three components (i.e., the sulfury-cheddar flavor component, the cheesy flavor component, and the creamy-buttery component), the inclusion of a bacteriocin source is optional;

however, it is required that “at least one of the first, second, and third bacterocin sources is included.” Thus, at least one of the components must contain a bacterocin; or course, two or all three of the components may contain bacterocins. So a bacterocin is only optional for each independent component but is not optional in the flavoring system.

Also discussed at the interview was the prior art of record (and in particular U.S. Patent 6,406,724). As noted, the present invention is an improvement of the flavoring system described in U.S. Patent 6,406,724. The presence of the biocterocins during the preparation of the flavoring components provides for an unexpected and significant reduction in time required for flavor development.

Again, Applicants thank the Examiner for her time and participation in the interview. It was, we believe, very helpful.

In response to the final Office Action mailed September 7, 2007, Applicants provide the following in response:

**Amendments to the Claims** are reflected in the listing of claims which begin on page 3 of this paper. No amendments to the claims have been made in this present response.

**Remarks** begin on page 16 of this paper.